

# PILS SAAZ gorna fermentacja - PROJEKT 100

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **57.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (83.3%)	80 %	4
Grain	Monachijski	2 kg (16.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	25 g	40 min	14 %
Boil	Sladek	50 g	10 min	6 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	10 ml	Wyeast Labs